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DESIGN
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CRUSADER WARES

FOR

HOTELS • HOSPITALS • RESTAURANTS
INSTITUTIONS • HOMES & INDUSTRY

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MADE BY

LALANCE & GROSJEAN MFG. CO.
WOODHAVEN 21, NEW YORK

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INTRODUCTION

This catalog, our 100th Anniversary issue, has been prepared with the aim of presenting our products to our customers in a manner that will make the selection and ordering of desired utensils as easy as possible.

For convenience utensils made of solid stainless but used primarily in different fields, i.e.; Heavy Duty Food Service and Preparation Utensils, Hospital Utensils and Household Utensils have been grouped separately, but are considered as one line — Crusader Stainless Ware.

All duplications and multiple numberings have been discontinued thereby eliminating possible confusion in identification of individual utensils. For further convenience indexes by lines, by numbers, and by names have been provided.

The specifications given herein are within commercial tolerances. They are not guaranteed to be accurate. When accurate specifications are required, please ask for a blueprint. Net weights given are for purposes of estimating shipping weight only.

Crusader and L & G Wares are backed by 100 years of manufacturing experience. They are especially designed for heavy duty, long wear, and economical service. Crusader and L & G Utensils will be found in use in hotels, restaurants, hospitals, railways, steamships, institutions, and homes throughout the world.

We also specialize in the production of articles made to customer's specifications. Quotations will be given on the submission of blueprints or samples.

LALANCE & GROSJEAN MFG. CO.
Woodhaven 21, New York City



BRANCH OFFICES

FIRST PLANT AT WOODHAVEN, N. Y.

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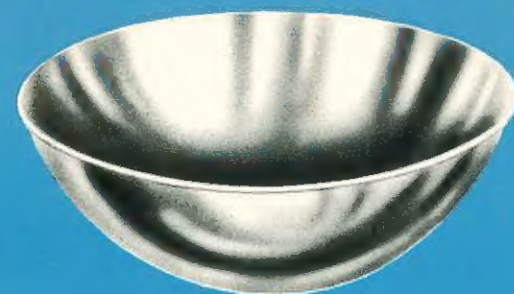
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CRUSADER
Stainless Hotel Ware



BAKER BOWLS

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
2722	22	20 ⁷ / ₈ x 8 ³ / ₄	30	9
2725	25	23 ⁷ / ₈ x 10	45	14
2728	28	26 ⁷ / ₈ x 10 ³ / ₄	64	15
2731	31	29 ³ / ₄ x 11 ¹ / ₄	80	19 ¹ / ₂
2734	34	32 ¹ / ₄ x 13 ³ / ₈	114	25

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

BEATING BOWLS						
New No.	Old No.	Dia. & Depth Inside In.	Flange Dia. In.	Cap. Qts.	Net Wgt. Lbs.	
1108	—	11 ³ / ₄ x 5 ¹ / ₂	13	7	2 ¹ / ₂	
1114	14	14 ¹ / ₄ x 6 ³ / ₄	16	12	3 ¹ / ₂	
1117	17	15 ³ / ₄ x 7 ¹ / ₄	17 ¹ / ₂	16	4	
1121	21	17 ³ / ₄ x 7 ³ / ₈	19 ¹ / ₂	20	5	

SPONGE KETTLE

New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Lbs.
1008	8 ¹ / ₂	11 ¹ / ₄ x 9	10	3
1009	9	11 ⁷ / ₈ x 9 ³ / ₄	12	3 ¹ / ₂
1010	10	13 x 10 ³ / ₄	16	4
1011	11	14 ¹ / ₂ x 11 ³ / ₄	22	5 ¹ / ₄



CRUSADER
Stainless Hotel Ware



UTILITY BOWLS

New No.	Old No.	Dia. & Depth Inside In.	Cap. Pts.	Net Wgt. Ozs.
5650	50	4 ¹ / ₄ x 2 ¹ / ₄	1	5
5675	75	4 ⁵ / ₈ x 2 ¹ / ₂	1 ¹ / ₂	6
5701	101	5 ³ / ₈ x 2 ⁵ / ₈	2	8
5706	106	6 x 3 ¹ / ₈	2 ¹ / ₂	9
5707	107	7 ¹ / ₈ x 3	3 ¹ / ₂	12

UTILITY BOWL

New No.	Old No.	Dia. & Depth Inside In.	Cap. Pts.	Net Wgt. Ozs.
5040	40	4 ¹ / ₄ x 3 ¹ / ₄	1 ¹ / ₂	6

CAKE COVERS

Buffed Finish		CRUSADER Finish		Dia. & Depth Outside In.	Net Wgt. Lbs.
New No.	Old No.	New No.	Old No.		
1206	206	1306	306	6 x 3 ¹ / ₈	1 ¹ / ₂
1207	207	1307	307	7 ¹ / ₈ x 3	3 ¹ / ₄
1209	209	1309	—	9 ¹ / ₂ x 2 ¹ / ₂	1 ¹ / ₄

UTENSILS OF DURABILITY AND ECONOMY



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SALAD BOWLS

New No.	Old No.	Dia & Depth Inside In.	Overall Dia. In.	To Fit Opening In.	Cap. Qts.	Net Wgt. Lbs.
2620	120	8 ¹ / ₈ x 3 ¹ / ₂	9 ³ / ₈	8 ¹ / ₂	2 ¹ / ₂	1
2630	130	10 ³ / ₈ x 4 ¹ / ₄	11 ³ / ₄	10 ¹ / ₂	5	1 ¹ / ₂
2634	134	11 ³ / ₄ x 4 ¹ / ₂	13 ³ / ₄	12	7	2
2636	136	12 ³ / ₄ x 4 ³ / ₄	14 ³ / ₄	13	9	2 ¹ / ₄

MIXING BOWLS

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Ozs.
1401	01	4 x 1 ⁷ / ₈	1 ¹ / ₄	4
1403	03	5 ¹ / ₂ x 2 ³ / ₈	3 ¹ / ₄	7
1405	05	7 ¹ / ₈ x 3	1 ¹ / ₂	12
1406	06	7 ⁷ / ₈ x 3 ³ / ₈	2	15
1408	08	9 ¹ / ₂ x 3 ⁷ / ₈	3 ¹ / ₂	21
1410	010	11 x 4 ³ / ₈	5 ¹ / ₂	30



CRUSADER Stainless Hotel Ware



STORAGE CONTAINERS *

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Gals.	Net Wgt. Lbs. With Cover	Net Wgt. Lbs. Less Cover
1812	12	10 1/8 x 10 1/2	3 1/2	7	6
1818	18	11 x 11 1/4	4 1/2	8	6 3/4
1824	24	12 1/8 x 13	6	11 3/4	10 1/2
1836	36	14 x 16	10	17 1/2	15 1/2
1848	48	16 x 18	15	21 3/4	19 1/4
1860	60	18 x 19	20	35	31 1/2
1872	72	20 x 20	26	39	34 1/4
1884	84	22 x 20	32	46 1/2	37 1/2
1896	96	24 x 21 1/2	41	56 3/4	46 1/2

*Supplied with Chrome Plated Brass Faucets when specified.
When ordering prefix CF to catalog number.
Containers Finished other than Regular supplied on Special Order.

COVERS ONLY

To Fit Nos.	1812	1818	1824	1836	1848	1860	1872	1884	1896
Cover Nos.	2912	2918	2924	2936	2948	2960	2972	2984	2996

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

MILK CAN

No.	Finish
1220	CRUSADER (Polished) Inside and Outside
1221	CRUSADER (Polished) Inside—Unpolished Outside
1222	Unpolished Inside and Outside
Neck Diameter Inside, Inches..... 6 1/4	
Body Diameter and Depth, Inches..... 10 1/4 x 17 1/2	
Capacity, Quarts..... 20	
Net Wgt. Lbs. 10 3/4	

MILK CAN

No.	Finish
1340	CRUSADER (Polished) Inside and Outside
1341	CRUSADER (Polished) Inside—Unpolished Outside
1342	Unpolished Inside and Outside
Neck Diameter Inside, Inches..... 7 1/4	
Body Diameter and Depth, Inches..... 12 7/8 x 22	
Capacity, Quarts..... 40	
Net Wgt. Lbs. 28 3/4	

Supplied with upright handles only.



CRUSADER Stainless Hotel Ware



CLAMP COVERED CONTAINERS FOR FOOD CONVEYORS

New No.	Old No.	Dia. & Depth Inside In.	To Fit Well, In.	Cap. Qts.	Net Wgt. Lbs.
1001	10	5 1/2 x 3 1/8	6 1/2	1	1
1002	20	5 1/2 x 5 3/4	6 1/2	2	1 1/2
1003	30	7 5/8 x 4 1/2	8 7/8	3	1 3/4
1004	40	7 5/8 x 5 5/8	8 7/8	4	2 1/2

REPOURING URN CUP

New No.	Old No.	Dia. & Depth Inside In.	Lip. Dia. Overall In.	Depth Overall In.	Cap. Qts.	Net Wgt. Lbs.
2641	1	7 5/8 x 5 1/4	9 1/8	5 5/8	4	1 3/4

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BATTER BUCKETS

New No.	Old No.	Dia. Bottom Outside In.	Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
1302	200	4 7/8	7 1/2	2	1 1/2
1303	300	6 1/8	7 3/4	3	2
1304	400	6 1/8	9 3/4	4	2 1/4

LIQUID CONTAINERS

New No.	Old No.	Bottom Dia. In.	Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
1101	1 1/2	4 7/8	6	1 1/2	1 1/4
1102	2	4 7/8	7 1/2	2	1 3/4
1103	2 1/2	6 1/8	6 1/4	2 1/2	2
1104	3	6 1/8	7 1/2	3	2 1/4



CRUSADER
Stainless Hotel Ware



DRINKING CUPS

New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Ozs.
1230	300	3 1/4 x 2 1/4	1/4	3
1232	320	3 3/4 x 2 1/2	1/2	4

FUNNELS

Numbers	No	Dia. & Depth Overall, In.	Tube Dia. Bottom In.	Cap.	Net Wgt. Ozs.
With Vent	No				
1641	1541	2 1/2 x 2 5/8	3/8	1 Gill	2
1643	1543	4 1/2 x 5 1/8	1/2	1 Pt.	6
1644	1544	5 3/8 x 6 3/8	5/8	1 Qt.	8
1645	1545	7 x 7 7/8	7/8	2 Qts.	15

GRADUATED MEASURES

Nos. 150—250 supplied only without Handle	Capacity Ounces	Capacity Cu. Cm.	Diameter Top, In.	Diameter Bottom, In.	Height In.
150	5	150	2 1/8	1 5/8	3
250	8	250	3 1/4	2	3 7/8
500	16	500	4	2 7/8	4 1/4
750	24	750	4 7/8	2 1/2	4 1/2
1000	32	1000	5 1/8	3 7/8	5 1/8

LIQUID MEASURES

New No.	Old No.	Dia. Outside Bottom In.	Dia. Lip Overall In.	Depth Outside In.	Cap. Qts.	Net Wgt. Lbs.
2230	030	3 3/8	3 3/8	4	1/2	3/4
2231	040	4 1/2	4 1/2	5 1/4	1	1
2232	050	5 1/2	5 3/8	6 7/8	2	1 1/2
2234	060	6 1/2	6 5/8	8	4	2 1/4

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

BANQUET COFFEE SERVERS

New No.	Old No.	Dia. & Depth Outside, In.	Cap. Qts.	Net Wgt. Lbs.
1502	2	4 7/8 x 7 1/2	2	1 3/4
1503	3	6 1/8 x 7 3/4	3	2
1504	4	6 1/8 x 9 3/4	4	2 1/2

MILK KETTLES

New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Lbs.
1052	052	4 7/8 x 7 1/2	2	1 1/2
1053	053	6 1/8 x 7 3/4	3	2
1054	054	6 1/8 x 9 3/4	4	2 1/4
1056	056	7 1/8 x 10 1/2	6	2 3/4

PITCHERS

New No.	Old No.	Body Dia. Outside, In.	Height Overall, In.	Cap. Qts.	Net Wgt. Lbs.
1801	1	4 3/4	6 1/2	1 1/4	3/4
1802	2	5 1/4	8	2 1/8	1 1/4
1803	3	6 1/4	8 3/4	3 1/4	1 3/4
1804	4	6 3/4	9 3/4	4	2 1/4
1806	6	7 1/2	11	5 1/2	2 3/4



CRUSADER
Stainless Hotel Ware



COLANDERS OR STRAINERS

New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs.
2101	101	6 1/8 x 3 1/8	1/2
2320	—	8 3/4 x 4 1/2	1 3/4

OVAL DISH PANS

New No.	Old No.	Dimensions Inside, In.	Cap. Qts.	Net Wgt. Lbs.
1409	9	15 1/4 x 11 1/2 x 5	9	2 1/2
1412	12	16 1/2 x 12 3/4 x 5 1/4	12	2 3/4

COLANDERS

New No.	Old No.	Dia. & Depth Inside, In.	Net Wgt. Lbs.
1308	108	12 x 5 1/2	3
1310	110	13 1/2 x 5 3/4	5 1/2
1314	114	15 1/8 x 6 1/2	6 1/2
1321	321	18 1/4 x 7	9

UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

PAILS

New* No.	Old No.	Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
2210	10	10 3/8	8 1/4	9	2 3/4
2212	12	11 3/8	9 3/8	12	3 3/4
2214	14	12 1/2	10 1/8	16	4 1/2
2216	16	13 1/4	11 1/8	20	5 1/4

*To order Finish other than Regular, use Nos. below.
Finish CRUSADER Inside,
White Pickle Outside, Nos. 2310 2312 2314 2316
Finish White Pickle Inside
and Outside, Nos. 2410 2412 2414 2416

ROUND DISH PANS

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
1914	514	15 x 5 1/8	12	4
1917	517	16 1/2 x 5 3/8	15	5
1921	521	18 1/4 x 5 7/8	20	5 3/4
1930	530	20 x 6	24	6 1/2
1940	540	22 5/8 x 6 7/8	37	8 1/4
1990	5100	28 1/2 x 11 1/2	94	16

PAILS WITH FOOT

New* No.	Old No.	Top Dia. In.	Outside Height In.	Cap. Qts.	Net Wgt. Lbs.
2512	412	11 3/8	10	12	5
2514	414	12 1/2	10 3/4	16	6
2516	416	13 1/4	11 3/4	20	6 3/4

*To order Finish other than Regular use Nos. below.
Finish CRUSADER Inside, White
Pickle Outside, Nos. 2612 2614 2616
Finish White Pickle Inside and
Outside, Nos. 2712 2714 2716



CRUSADER
Stainless Hotel Ware



STEAM TABLE PANS
Half Size Shallow

New No.	Old No.	To Fit Opening, In.	Dimensions Outside, In.	Net Wgt. Lbs.
2152	1552	15 x 10 1/2	11 1/2 x 7 7/8 x 2 1/8	1 3/4
2652	2652	15 3/4 x 9 1/4	9 7/8 x 8 1/8 x 2 1/8	1 1/4
2202	202	19 7/8 x 11 7/8	12 1/2 x 10 3/8 x 2 1/8	2 1/4
2002	2002	20 1/8 x 12	12 5/8 x 10 3/8 x 2 1/8	2 1/4

STEAM TABLE PANS
Half Size Deep

New No.	Old No.	To Fit Opening In.	Dimensions Outside In.	Net Wgt. Lbs.
2154	1554	15 x 10 1/2	11 1/2 x 7 7/8 x 4	2 1/4
2654	2654	15 3/4 x 9 1/4	9 7/8 x 8 1/8 x 4	2
2204	2024	19 7/8 x 11 7/8	12 5/8 x 10 1/4 x 4	3 3/4
2024	—	20 1/8 x 12	12 7/8 x 11 5/8 x 4	3 3/4

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

STEAM TABLE PANS
Full Size Shallow

New No.	Old No.	To Fit Opening, In.	Dimensions Outside, In.	Net Wgt. Lbs.
1100	100	9 1/2 x 6	10 x 6 1/2 x 2 1/8	1 1/4
1120	120	11 5/8 x 7 1/4	12 1/4 x 7 7/8 x 2	1 1/2
1140	140	14 1/8 x 9 5/8	14 5/8 x 10 1/8 x 2 3/8	2 3/4
1150	150	15 x 10 1/2	16 x 11 3/8 x 2 1/8	3
1165	165	15 3/4 x 9 1/4	16 7/8 x 10 1/4 x 2 1/2	2 1/2
1200	200	19 7/8 x 11 7/8	20 1/2 x 12 1/2 x 2 1/8	4 1/2
2000	2000	20 1/8 x 12	21 1/8 x 13 x 2 1/8	4 3/4

STEAM TABLE PANS
Full Size Deep

New No.	Old No.	To Fit Opening, In.	Dimensions Outside, In.	Net Wgt. Lbs.
1654	1654	15 3/4 x 9 1/4	16 7/8 x 10 1/4 x 4	4
1204	204	19 7/8 x 11 7/8	20 5/8 x 12 5/8 x 4	5
2004	—	20 1/8 x 12	20 7/8 x 12 7/8 x 4	5



CRUSADER
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BAIN MARIE POTS

New No.	Old No.	Dia. & Depth. Inside In.	Overall Dia. In.	Cap. Qts.	Net Wgt. Lbs.
2401	1	4 1/2 x 5 3/4	5 1/4	1 1/2	3/4
2402	2	5 x 6 1/4	5 3/4	2	1
2403	3	6 x 6 3/4	6 3/4	3	1 1/4
2404	4	6 3/4 x 7 3/4	7 1/2	4 1/2	2
2406	6	7 1/4 x 8 3/4	8	6	2 1/4
2408	8	8 1/4 x 10	9	9	3
2411*	22	10 1/8 x 10 1/2	10 7/8	14	4 3/4

*No. 2411 made with Flat Rolled Bead only.

COVERS ONLY

To Fit Nos.	2401	2402	2403	2404	2406	2408	2411
Cover Nos.	2901	2902	2903	2904	2906	2908	2912
Net Wgt. Lbs.	1/4	1/4	3/8	1/2	1/2	3/4	1

STEAM TABLE INSETS— LIGHT AND HEAVY

Standard No.	Heavy No.	To Fit Opening In.	Depth Under Shoulder In.	Shoulder Dia. Overall In.	Depth Overall In.	Cap. Qts.	Net Wgt. Light Lbs.	Net Wgt. Heavy Lbs.
2505	2705	5	6	5 1/2	8	2 1/2	1 1/4	1 1/2
2506	2706	6 1/2	6	7	8 1/4	4	1 1/2	1 3/4
2508	2708	8 1/2	6	9 1/8	8 1/4	7 1/4	2 1/4	2 3/4
2509	2709	9	6	9 5/8	8 1/2	9	2 3/4	3 1/2
2510	2710	10 1/2	6	11 1/8	8 1/2	10 1/2	3	3 3/4
—	2711	11 3/4	6 1/2	12 1/2	9	16	—	4 1/2

COVERS ONLY, SLOTTED

To Fit Nos.	2505 & 2705	2506 & 2706	2508 & 2708	2509 & 2709	2510 & 2710
Cover Nos.	2805	2806	2808	2809	2810
Net Wgt. Lbs.	1/4	1/2	5/8	3/4	1

UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

SALAD TABLE PANS OR REFRIGERATOR DISHES

New No.	Old No.	To Fit Opening In.	Dimensions Outside In.	Net Wgt. With Cover Lbs.	Net Wgt. Less Cover Lbs.
1063	063	5 5/8 x 5 5/8	6 1/8 x 6 1/8 x 3	1	3/4
1092	092	8 5/8 x 4 3/4	9 x 5 1/8 x 2	1 1/4	3/4

COVERS ONLY

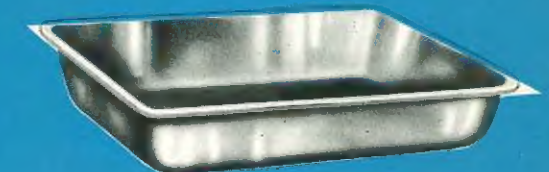
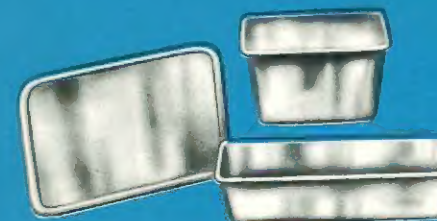
To Fit Nos.	1063	1092
Cover Nos.	2963	2992
Net Wgt. Lbs.	1/4	1/2

OBLONG PANS

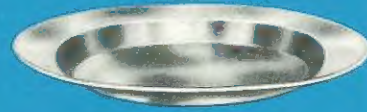
New No.	Old No.	To Fit Opening In.	Dimensions Outside In.	Net Wgt. Lbs.
1013	013	13 x 9 1/8	13 5/8 x 9 3/4 x 2 1/8	2 1/4
1014	014	13 5/8 x 9 1/2	14 1/8 x 10 x 2 1/8	2 1/2
1015	015	15 x 10 1/2	15 5/8 x 11 3/8 x 2 1/8	3
1016	016	16 1/4 x 11 3/8	16 7/8 x 12 x 2 1/8	3 1/4
1018	018	18 3/8 x 12 1/8	19 x 12 3/4 x 2 1/8	3 3/4

DEEP STEAM TABLE PANS

New No.	Old No.	To Fit Opening In.	Dimensions Outside In.	Net Wgt. Lbs.
2103	103	9 5/8 x 9 5/8	10 1/4 x 10 1/4 x 3	2 1/4
2973	973	8 7/8 x 7 3/8	9 3/4 x 8 1/4 x 3	2 1/2



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PIE PLATES					DINNER PLATES					SOUP PLATE				
New No.	Old No.	Dimensions	Top Dia.	Net Wgt.	New No.	Old No.	Dia. Top	Depth	Net Wgt.	New No.	Old No.	Top Dia.	Depth	Net Wgt.
		Inside In.	Outside In.	Ozs.			In.	In.	Ozs.			Outside In.	In.	Ozs.
1809	9	8 1/8 x 1	8 3/4	8	1070	107	7	3/4	7	1030	30	9	1 1/8	11
1810	10	9 x 1	9 3/4	10	1090	109	9 1/4	1	9	Made on Special Order.				
1910	1210	9 x 1	9 3/4	9										
1911	1211	9 5/8 x 1 1/4	10 5/8	12										

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

MEAT LOAF PANS				
New No.	Old No.	Dimensions	Cap.	Net Wgt.
		Overall In.	Lbs.	Lbs.
1081	1	5 5/8 x 4 x 2 1/2	1	1/2
1084	4	9 1/8 x 4 7/8 x 3 1/8	4	3/4
1086	6	10 5/8 x 5 5/8 x 4	6	1

PUDDING PANS					
New No.	Old No.	Dia. & Depth	Overall	Cap.	Net Wgt.
		Inside In.	Dia. In.	Qts.	Lbs.
1518	18	8 x 2 7/8	9 1/8	2	3/4
1519	19	8 5/8 x 3	9 7/8	2 1/2	1
1520	20	9 3/8 x 3	10 3/4	2 3/4	1 1/4
1522	22	11 x 3 1/2	12 1/8	4 1/2	1 1/2



CRUSADER
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LADLES						
SOLID AND PERFORATED						
Solid New No.	Old No.	Bowl Dia. & Depth In.	Handle Length In.	Cap. Fl. Ozs.	Net Wgt. Ozs.	
2105	55	2 1/8 x 1	10 1/4	1 1/2	4	
2106	66	2 3/8 x 1 1/4	10 1/4	2	4 1/2	
2107	77	2 7/8 x 1 1/2	11 1/8	3 1/4	6	
2108	108	3 1/4 x 1 3/8	11 1/4	3 1/2	6 1/4	
2109	109	3 1/2 x 1 3/8	11 1/4	4 1/2	6 1/2	
2110	110	3 3/8 x 1 5/8	11 1/4	5	7	
2111	111	4 x 1 5/8	11 1/4	7	7 1/2	
2112	112	4 1/2 x 1 3/4	12 3/4	9	9 1/2	
2114	100	5 1/8 x 2	17	14	16	
2115	200	6 1/4 x 2 1/2	20	22	27	

SPOONS					
Solid Nos.	1610	1612	1614	1616	1618
Perforated Nos.	—	1712	1714	1716	—
Slotted No.	—	1512	—	—	—
Length, In.	9 3/4	11 7/8	12 7/8	15 1/4	17 1/8
Net Wgt. Ozs.	3	4	5	6	7

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

SKIMMERS				
New No.	Old No.	Blade Dia. In.	Handle Length In.	Net Wgt. Ozs.
1510	110	4 1/4	11	7
1515	150	6 3/8	14 1/2	18

SCOOPS			
New No.	Old No.	Dia. & Length Inches	Net Wgt. Lbs.
2163	163	4 3/8 x 6 1/4	1
2164	164	5 1/4 x 7	1 1/4
2165	165	6 1/4 x 8 3/8	1 1/2
2166	166	7 x 10	2
2167	167	8 x 10 1/4	2 1/2

CAKE TURNER				
New No.	Old No.	Blade Dimensions Inches	Handle Length In.	Net Wgt. Ozs.
1601	1	4 1/2 x 3 1/2	11	6



CRUSADER Stainless Hotel Ware



BUTTER OR SANDWICH TRAY			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
2910	110	9 7/8 x 6 1/2 x 3/8	3/4

GRILL PLATE				
Finish: Top — Crusader (Polished) Bottom — White Pickle				
New No.	Old No.	Dia. Top In.	Depth In.	Net Wgt. Lbs.
1501	1	11 1/8	3/4	1 1/4

Made on Special Order.

DISPLAY OR SERVING TRAYS			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1613	113	13 1/2 x 9 5/8 x 5/8	1 1/2
1615	115	15 1/2 x 11 x 5/8	1 3/4
1617	117	17 1/2 x 12 x 5/8	2
1619	119	19 x 12 3/4 x 5/8	2 1/4



UTENSILS OF DURABILITY AND ECONOMY

MADE OF SOLID STAINLESS STEEL

CAFETERIA TRAYS			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1217	38	16 3/4 x 12 1/8 x 3/4	2
1218	3180	18 x 14 1/8 x 7/8	2 1/2

COMPARTMENT TRAY			
Finish—Top—CRUSADER (Polished) Bottom—White Pickle			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1606	6	15 1/2 x 11 5/8 x 3/4	2 1/2

Made on Special Order.

OVAL MEAT PLATTERS			
New No.	Old No.	Dimensions Outside, In.	Net Wgt. Lbs.
1414	14	14 1/2 x 11 3/8 x 1 1/4	1 1/2
1417	17	17 5/8 x 12 1/8 x 1 1/8	2 1/2



CRUSADER Stainless Hotel Ware



WINE COOLER							
New No.	Old No.	Diameter Top, In.	Diameter Bottom, In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.	
2180	810	8 1/2	7	9 3/4	7 1/2	3	

COCKTAIL SHAKER			
Buffed Finish Outside			
New No.	Overall Height In.	Cap. Fl. Ozs.	Net Wgt. Ozs.
1161	9 3/4	27	13

COCKTAIL SHAKER			
Buffed Finish Outside			
New No.	Overall Height In.	Cap. Fl. Ozs.	Net Wgt. Ozs.
1262	9 5/8	48	24



UTENSILS OF DURABILITY AND ECONOMY

MADE OF SOLID STAINLESS STEEL

CANISTER				
Slip-over Covers				
New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Lbs.
5501	01	4 1/2 x 5 3/4	1 1/2	1
5502	02	5 x 6 1/2	2	1 1/4
5503	03	6 x 7	3	2
5504	04	6 3/4 x 7 3/4	4 1/2	2 1/2
5506	06	7 1/4 x 8 3/4	6	2 3/4
5508	08	8 1/4 x 10 1/4	9	3 1/2

COVERS ONLY					
To Fit Nos.	5501	5502	5503	5504	5506 5508
Cover Nos.	5921	5922	5923	5924	5926 5928
Net Wgt. Lbs.	1/4	1/4	3/8	1/2	1/2 3/4

BEAKERS						
No.	C. C. Cap. To Collar	C. C. Cap. To Flare	C. C. Cap. Full	Dia. Under Collar, In.	Depth Under Collar, In.	Extreme Dia. In.
1300	300	400	500	3 1/8	3 3/8	4 1/4
1450	450	550	700	3 3/8	3 3/8	4 1/4
1750	750	1000	1225	4	4 5/8	4 3/4



CRUSADER
Stainless Household Ware



COLANDERS OR STRAINERS				DOUBLE BOILERS			LIPPED SAUCE PANS				
New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs.	New No.	Old No.	Inset Cap. Qts.	Pan Top Dia. In.	Pan Depth In.	Cap. Qts.	Net Wgt. Ozs.	
2101	101	6 1/8 x 3 1/8	1/2	4452	52	1	5	4 1/4	2	9	
2320	—	8 3/4 x 4 1/2	1 3/4	4453	53	1 1/2	5 7/8	4 7/8	2 3/4	14	
				4454	54	2 1/2	6 3/4	5 1/4	3 1/2	16	
For Parts order by following Numbers											
Complete Nos.				4452	4453	4454					
Pan Nos.				4462	4463	4464					
Inset Nos.				4472	4473	4474					
Cover Nos.				4952	4953	4954					



MADE OF SOLID STAINLESS STEEL

UTENSILS OF DURABILITY AND ECONOMY

CRUSADER
Stainless Household Ware



CONVEX SAUCE POTS COVERED						CONVEX SAUCE PANS COVERED					
New No.	Old No.	Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.	New No.	Old No.	Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
4303	303	6 3/4	5	3	1 1/2	4103	103	6 3/4	5	3	1 1/2
4304	304	7 7/8	5 3/4	4 1/4	2	4104	104	7 7/8	5 3/4	4 1/4	2
4306	306	8 5/8	6 3/8	6 1/2	2 1/2	4106	106	8 5/8	6 3/8	6 1/2	2 3/4
4308	308	9 1/2	7	8 1/2	3						
4312	312	10 7/8	8	12 1/2	3 1/2	COVERS ONLY					
4318	318	12 1/4	9 1/4	19 1/2	5	To Fit Nos.	4103	4104	4106		
						Cover Nos.	4903	4904	4906		
						Net Wgt. Lbs.	1/2	1/2	3/4		

U. S. Patent Office
APR 27 1953
Design Division



UTENSILS OF DURABILITY AND ECONOMY

MADE OF SOLID STAINLESS STEEL

SAUCE PAN				FRY PANS			STEW PAN			
No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Lbs.	New No.	Old No.	Top Dia. In.	New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs.
4032	4 3/8 x 2 1/2	1/2	3/4	4502	302	7 1/2	4066	66	6 1/2 x 2 1/2	3/4
				4504	304	9				
				4506	306	10 7/8				

MIXING BOWLS					OVAL DISH PANS				ROAST OR BAKE PANS			
New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Ozs.	New No.	Old No.	Dimensions Inside, In.	Cap. Qts.	New No.	Old No.	Dimensions Outside, In.	Net Wgt. Lbs.
1401	01	4 x 1 7/8	1/4	4	1409	9	15 1/4 x 11 1/2 x 5	9	1100	100	10 x 6 1/2 x 2 1/8	1 1/4
1403	03	5 1/2 x 2 3/8	3/4	7	1412	12	16 1/2 x 12 3/4 x 5 1/4	12	1120	120	12 1/4 x 7 7/8 x 2	1 1/2
1405	05	7 1/8 x 3	1 1/2	12					1013	013	13 5/8 x 9 3/4 x 2 1/8	2 1/4
1406	06	7 7/8 x 3 3/8	2	15					1014	014	14 1/8 x 10 x 2 1/8	2 1/2
1408	08	9 1/2 x 3 3/8	3 1/2	21					1015	015	15 3/8 x 11 3/8 x 2 1/8	3
1410	010	11 x 4 3/8	5 1/2	30					1016	016	16 7/8 x 12 x 2 1/8	3 1/4





CRUSADER



Stainless HOSPITAL WARE

MADE OF

SOLID STAINLESS STEEL

LALANCE & GROSJEAN MFG. CO., WOODHAVEN 21, NEW YORK

CRUSADER
Stainless Hospital Ware



SHALLOW PUS BASINS

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Ozs.
5000	0	8 1/4 x 4 1/4 x 1 1/4	6
5001	1	9 5/8 x 4 3/8 x 1 1/4	8
5002	2	10 3/4 x 4 3/4 x 1 3/8	9
5003	3	11 5/8 x 5 1/4 x 1 1/2	11

DEEP PUS BASINS

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Ozs.
5308	8	8 1/8 x 3 5/8 x 1 5/8	5
5310	10	9 7/8 x 4 3/8 x 2 1/8	9
5312	—	12 x 6 3/8 x 2 3/8	15

DEEP SOLUTION BOWLS

New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Ozs.
5210	10	5 x 2 1/2	3/4	5
5218	18	7 1/2 x 3 1/2	2	10

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

SHALLOW SOLUTION BASINS

New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Lbs.
Wide Flange				
5302	2	12 5/8 x 3 3/4	4 1/2	1 1/4
5303	3	13 3/8 x 3 3/4	5 1/4	1 1/2
Narrow Flange				
5330	30	12 1/4 x 3 3/8	4 1/4	1 1/2
5332	32	13 1/4 x 3 3/4	5 1/4	2

DEEP SOLUTION BASINS

New No.	Old No.	Dia. & Depth Inside, In.	Dia. Overall, In.	To Fit Opening In.	Cap. Qts.	Net Wgt. Lbs.
2620	120	8 1/8 x 3 1/2	9 3/8	8 1/2	2 1/2	1
2630	130	10 3/8 x 4 1/4	11 3/4	10 1/2	5	1 1/2
2634	134	11 3/4 x 4 1/2	13 3/4	12	7	2
2636	136	12 3/4 x 4 3/4	14 3/4	13	9	2 1/4



CRUSADER
Stainless Hospital Ware



OIL CUP

New No.	Old No.	Dia. & Depth In.	Cap. Fl. Ozs.	Net Wgt. Ozs.
5101	1	3 x 2	5	2 1/2

CUP OR TUMBLER

New No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Cap. Fl. Ozs.
5107	2 3/4	1 7/8	3 1/8	7

MEDICINE CUP

No.	Top Dia. In.	Depth In.	Cap. Fl. Ozs.
5102	2	2	2

UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

DEEP SPONGE BOWL

New No.	Old No.	Dia. & Depth In.	Cap. Pts.	Net Wgt. Ozs.
5040	40	4 1/4 x 3 1/4	1 1/2	5

SPONGE BOWLS

New No.	Old No.	Dia. & Depth In.	Cap. Pts.	Net Wgt. Ozs.
5650	50	4 1/4 x 2 1/4	1	5
5675	75	4 5/8 x 2 1/2	1 1/2	6
5701	101	5 3/8 x 2 3/8	2	8
5706	106	6 x 3 1/8	2 1/2	9
5707	107	7 1/8 x 3	3 1/2	12

GRADUATED MEASURES

Cat. No.	Capacity Ounces	Capacity Cu. Cm.	Diameter Top, In.	Diameter Bottom, In.	Height In.
150	5	150	2 1/2	1 5/8	3
250	8	250	3 1/4	2 7/8	3 1/2
500	16	500	4	2 7/8	4 1/4
750	24	750	4 7/8	2 7/8	4 1/2
1000	32	1000	5 1/8	3 1/8	5 1/8





IRRIGATORS

FORCEP JARS					
New No.	Old No.	Bowl Dia. & Depth, In.	Base Dia., In.	Height Overall, In.	Net Wgt. Lbs.
5082*	82	2 x 7 $\frac{3}{8}$	3 $\frac{3}{4}$	7 $\frac{1}{2}$	2
5182	182	3 $\frac{1}{2}$ x 8	6 $\frac{1}{2}$	8 $\frac{3}{4}$	1 $\frac{1}{4}$

*No. 5082 Base Weighted

Flat Back—Curved Spout					
New No.	Old No.	Dia. & Depth Outside, In.	Dia. of Spout, In.	Cap. Qts.	Net Wgt. Lbs.
No Handle					
5220	20	4 $\frac{7}{8}$ x 7 $\frac{3}{8}$	5/16	2	$\frac{3}{4}$
5230	30	5 $\frac{3}{4}$ x 8 $\frac{1}{2}$	5/16	3	1
With Handle					
5221	120	4 $\frac{7}{8}$ x 7 $\frac{3}{8}$	5/16	2	1 $\frac{1}{4}$
5231	130	5 $\frac{3}{4}$ x 8 $\frac{1}{2}$	5/16	3	1 $\frac{1}{2}$

OINTMENT JARS OR NEEDLE BOXES

New No.	Old No.	Dia. & Depth In.	Cap. Fl. Ozs.	Net Wgt. Ozs.
5430	5530	2 $\frac{1}{2}$ x 1 $\frac{3}{4}$	4 $\frac{1}{2}$	3 $\frac{1}{2}$
5435	5535	3 x 2 $\frac{3}{8}$	9 $\frac{1}{4}$	5 $\frac{1}{2}$
5440	5540	4 $\frac{1}{8}$ x 3	21	12

Numbers	No.	Dia. & Depth Overall, In.	Tube Dia. Bottom, In.	Net Wgt. Ozs.
1641	1541	2 $\frac{1}{2}$ x 2 $\frac{5}{8}$	$\frac{3}{8}$	2
1643	1543	4 $\frac{1}{2}$ x 5 $\frac{1}{8}$	$\frac{1}{2}$	6
1644	1544	5 $\frac{3}{8}$ x 6 $\frac{3}{8}$	$\frac{5}{8}$	8
1645	1545	7 x 7 $\frac{7}{8}$	$\frac{7}{8}$	15

UTENSILS OF DURABILITY AND ECONOMY

MADE OF SOLID STAINLESS STEEL

MADE OF SOLID STAINLESS STEEL

UTENSILS OF DURABILITY AND ECONOMY

DRESSING JARS					
New No.	Old No.	Dia. & Depth Inside, In.	Overall Dia. In.	Cap. Qts.	Net Wgt. Lbs.
5401	1	4 $\frac{1}{2}$ x 5 $\frac{3}{4}$	5 $\frac{1}{4}$	1 $\frac{1}{2}$	$\frac{3}{4}$
5402	2	5 x 6 $\frac{1}{4}$	5 $\frac{3}{4}$	2	1
5403	3	6 x 6 $\frac{3}{4}$	6 $\frac{3}{4}$	3	1 $\frac{1}{4}$
5404	4	6 $\frac{3}{4}$ x 7 $\frac{3}{4}$	7 $\frac{1}{2}$	4 $\frac{1}{2}$	2
5406	6	7 $\frac{1}{4}$ x 8 $\frac{3}{4}$	8	6	2 $\frac{1}{4}$
5408	8	8 $\frac{1}{4}$ x 10	9	9	3

COVERS ONLY						
To Fit Nos.	5401	5402	5403	5404	5406	5408
Cover Nos.	5901	5902	5903	5904	5906	5908
Net Wgt. Lbs.	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{1}{2}$	$\frac{3}{4}$

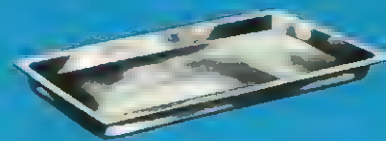
DRESSING JARS Slip-over Covers				
New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Lbs.
5501	01	4 $\frac{1}{2}$ x 5 $\frac{3}{4}$	1 $\frac{1}{2}$	1
5502	02	5 x 6 $\frac{1}{2}$	2	1 $\frac{1}{4}$
5503	03	6 x 7	3	2
5504	04	6 $\frac{3}{4}$ x 7 $\frac{3}{4}$	4 $\frac{1}{2}$	2 $\frac{1}{2}$
5506	06	7 $\frac{1}{4}$ x 8 $\frac{3}{4}$	6	2 $\frac{3}{4}$
5508	08	8 $\frac{1}{4}$ x 10 $\frac{1}{4}$	9	3 $\frac{1}{2}$

COVERS ONLY					
To Fit Nos.	5501	5502	5503	5504	5506
Cover Nos.	5921	5922	5923	5924	5926
Net Wgt. Lbs.	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$

PAILS Ears Welded to Top of Bowl Covers Supplied on Special Order						
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
5712	012	11 $\frac{3}{8}$	8 $\frac{3}{4}$	9 $\frac{3}{8}$	12	3 $\frac{3}{4}$

PITCHERS Seamless Tubular Handle Welded to Body					
New No.	Old No.	Body Dia. Outside, In.	Height Overall, In.	Cap. Qts.	Net Wgt. Lbs.
1801	1	4 $\frac{3}{4}$	6 $\frac{1}{2}$	1 $\frac{1}{4}$	$\frac{3}{4}$
1802	2	5 $\frac{1}{4}$	8	2 $\frac{1}{8}$	1 $\frac{1}{4}$
1803	3	6 $\frac{1}{4}$	8 $\frac{3}{4}$	3 $\frac{1}{4}$	1 $\frac{3}{4}$
1804	4	6 $\frac{3}{4}$	9 $\frac{3}{4}$	4	2 $\frac{1}{4}$
1806	6	7 $\frac{1}{2}$	11	5 $\frac{1}{2}$	2 $\frac{3}{4}$





SOAP DISH
or

NEEDLE STERILIZING TRAY

New No.	Old No.	Outside Dimensions, In.	Net Wgt. Lbs.
5350	—	4 ¹⁵ / ₁₆ x 3 ⁵ / ₈ x 1 ¹ / ₁₆	1/4

COVER FOR NEEDLE STERILIZING TRAY

New No.	Old No.	Outside Dimensions, In.	Net Wgt. Lbs.
5360	—	4 ¹⁵ / ₁₆ x 3 ⁵ / ₈ x 1 ³ / ₁₆	1/4

INSTRUMENT TRAY

New No.	Old No.	Outside Dimensions, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
2910	110	9 ⁷ / ₈ x 6 ¹ / ₂ x 7 ⁷ / ₈	9 x 5 ¹ / ₂	3/4

SHALLOW TRAYS

New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1613	113	13 ¹ / ₂ x 9 ⁵ / ₈ x 5 ⁵ / ₈	1 ¹ / ₂
1615	115	15 ¹ / ₂ x 11 x 5 ⁵ / ₈	1 ³ / ₄
1617	117	17 ¹ / ₂ x 12 x 5 ⁵ / ₈	2
1619	119	19 x 12 ³ / ₄ x 5 ⁵ / ₈	2 ¹ / ₄

INSTRUMENT TRAYS

New No.	Old No.	Dimensions Overall, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
5010	100	10 x 6 ¹ / ₂ x 2 ¹ / ₈	9 x 5 ¹ / ₂	1 ¹ / ₄
5012	120	12 ¹ / ₄ x 7 ⁷ / ₈ x 2	10 ⁷ / ₈ x 6 ¹ / ₄	1 ¹ / ₂
5013	013	13 ⁵ / ₈ x 9 ³ / ₄ x 2 ¹ / ₈	12 ¹ / ₂ x 8 ¹ / ₂	2 ¹ / ₄
5014	014	14 ¹ / ₈ x 10 x 2 ¹ / ₈	13 x 8 ⁷ / ₈	2 ¹ / ₂
5015	015	15 ⁷ / ₈ x 11 ³ / ₈ x 2 ¹ / ₈	14 ¹ / ₂ x 10	3
5016	016	16 ⁷ / ₈ x 12 x 2 ¹ / ₈	15 ³ / ₄ x 10 ⁷ / ₈	3 ¹ / ₄

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

COVERED INSTRUMENT TRAY

New No.	Old No.	Outside Dimensions, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
5192	092	9 x 5 ¹ / ₈ x 2	7 ³ / ₄ x 4	1 ¹ / ₄

COVER ONLY

No. 5892—Net Wgt. Lbs.—1/2

TRAY ONLY

No. 1092—Net Wgt. Lbs.—3/4

CATHETER TRAYS COVERED

New No.	Old No.	Outside Dimensions, In.	Net Wgt. Lbs.
5011	11	9 ¹ / ₈ x 3 ³ / ₄ x 1 ³ / ₈	1
5041	41 ¹ / ₂	17 ³ / ₈ x 4 ³ / ₈ x 2 ¹ / ₈	2 ³ / ₄

COVERS ONLY

To Fit Nos. 5011 5041

Cover Nos. 5911 5941

Net Wgt. Lbs. 1/4 1/2

TRAYS ONLY

Numbers 5111, 5141

INSTRUMENT TRAY

New No.	Old No.	Outside Dimensions, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
5025	—	14 x 9 x 2 ¹ / ₂	13 x 8	2 ¹ / ₂
5026	—	15 x 9 x 2	13 ¹ / ₁₆ x 7 ¹ / ₁₆	2 ¹ / ₂

OVAL FOOT TUB

New No.	Old No.	Dimensions Inside In.	Cap. Qts.	Net Wgt. Lbs.
5118	018	19 ¹ / ₈ x 15 ¹ / ₈ x 5 ¹ / ₂	16	5



CRUSADER
Stainless Hospital Ware



URINAL						
New No.	Old No.	Height	Bowl Width Overall, In.	Cap. Qts.	Net Wgt. Lbs.	
		Overall In.				
5205	5	9	4 1/2	1	1	

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

BED PAN Child					
New No.	Old No.	Extreme Length & Width, In.	Front Height In.	Back Height In.	Net Wgt. Lbs.
05552	00	12 1/8 x 9 3/4	3 1/2	2	1 3/4

BED PAN Adult					
New No.	Old No.	Extreme Length & Width, In.	Front Height In.	Back Height In.	Net Wgt. Lbs.
5554	4	14 x 11 1/2	3 3/4	2 3/4	3 1/2



CRUSADER
Stainless Range Ware



COVERS* For Flaring Sauce Pans				
Cover Nos.	3716	3718	3720	3724
To Fit Nos.	3216	3218	3220	3224
Dia. to Fit, In.	6 7/8	7 3/4	8 3/4	10 1/4
Net Wgt. Lbs.	1/2	1/2	3/4	3/4

* Made of Solid Stainless Steel

MADE OF DOUBLE ARMOR PLURAMELT



FRY PANS					
New No.	Old No.	Top Dia., In.	Bottom Dia., In.	Depth In.	Net Wgt. Lbs.
3316	3016	6 1/2	4 1/2	1 1/4	1
3318	3018	7 1/2	5 1/4	1 5/8	1 1/2
3320	3020	8 5/8	5 3/4	1 5/8	2
3324	3024	9 3/8	6 1/4	1 7/8	2 1/4
3328	3028	11 1/8	8 1/8	2	3 1/2
3332	3032	13 1/8	9 1/8	2 1/2	4 3/4
3336	3036	14 1/4	10 3/8	2 3/8	5 1/4



Design Division

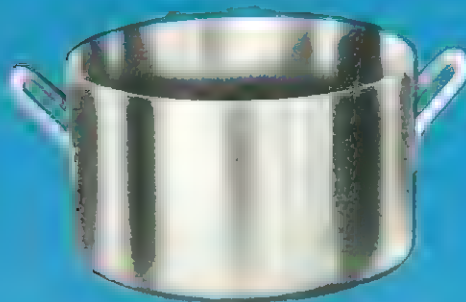
COVERS* For Sauce Pans and Pots						
Cover Nos.	3748	3750	3755	3765	3775	3785
To Fit Shallow Pans Nos.	—	3050	—	3065	—	—
To Fit Medium Pans Nos.	3148	3150	3155	—	3175	—
To Fit Deep Pans Nos.	3248	3250	3255	3265	3275	3285
To Fit Shallow Pots Nos.	—	3450	—	3465	—	—
To Fit Medium Pots Nos.	3548	3550	3555	—	3575	—
To Fit Deep Pots Nos.	3648	3650	3655	3665	3675	3685
Dia. To Fit, In.	8 1/4	9 5/8	11 1/4	13 1/4	14 1/4	15 1/2
Net Wgt., Lbs.	1/2	3/4	1 1/4	1 1/2	2	2 1/4

* Made of Solid Stainless Steel

UTENSILS OF DURABILITY AND ECONOMY

FLARING SAUCE PANS					
No.	Top Dia., In.	Bottom Dia., In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
3216	6 7/8	5 1/4	3 3/8	1 1/2	1 3/4
3218	7 3/4	5 3/4	4	2 1/4	2
3220	8 3/4	6 7/8	4 1/4	3 1/2	2 3/4
3224	10 1/4	8	4 3/4	5 1/4	3 3/4

CRUSADER
Stainless Range Ware



MEDIUM SAUCE POTS

No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3548	8 1/4 x 5	4 1/2	5 3/4
3550	9 3/8 x 5 1/2	6 1/2	7 1/2
3555	11 1/4 x 6	10	9
3575	14 1/4 x 8	20	15 1/2

DEEP SAUCE POTS

No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3648	8 1/4 x 6 1/8	5	5 3/4
3650	9 3/8 x 6 1/2	7 1/2	8
3655	11 1/4 x 8 1/4	13 1/2	10 1/4
3665	13 1/4 x 9	21	15 1/4
3675	14 1/4 x 9 3/4	24	17
3685	15 1/2 x 10 1/2	34	19 3/4

UTENSILS OF DURABILITY AND ECONOMY



MADE OF DOUBLE ARMOR PLURAMELT

SHALLOW SAUCE PANS**

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3050	350	9 5/8 x 3 1/2	4	6 1/4
3065	365	13 1/4 x 4	9	11 3/4

**Can be furnished as Sauce Pots—
Nos. 3450 & 3465

MEDIUM SAUCE PANS
(Not illustrated)

No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3148	8 1/4 x 5	4 1/2	6
3150	9 3/8 x 5 1/2	6 1/2	8 1/4
3155	11 1/4 x 6	10	11 1/4

DEEP SAUCE PANS

No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3248	8 1/4 x 6 1/8	5	7 1/4
3250	9 3/8 x 6 1/2	7 1/2	8 3/4
3255	11 1/4 x 8 1/4	13 1/2	13 1/4
3265*	13 1/4 x 9	21	18 1/4

*Supplied with Back Handle.



CRUSADER
Stainless Range Ware



STOCK POTS

Supplied with Chrome Plated Brass Faucets, when specified.
When ordering add Prefix C.F. to catalog number.

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Gals.	Net Wgt. Lbs. No Cover	With Cover
3812	312	10 1/8 x 10 1/2	3 1/2	12 3/4	13 3/4
3818	318	11 x 11 1/4	4 1/2	15 1/2	16 3/4
3824	324	12 1/8 x 13	6	17 1/2	18 3/4
3836	336	14 x 16	10	25 1/2	27 1/2
3848	348	16 x 18	15	30	32 1/2
3860	360	18 x 19	20	39	42 1/2
3872	372	20 x 20	26	43 3/4	48 1/2

COVERS ONLY

Made of Solid Stainless Steel

To Fit Nos.	3812	3818	3824	3836	3848	3860	3872
Cover Nos.	2912	2918	2924	2936	2948	2960	2972
Net Wgt. Lbs. ...	1	1 1/4	1 1/3	2	2 1/2	3 1/2	4 3/4

MADE OF DOUBLE ARMOR PLURAMELT



UTENSILS OF DURABILITY AND ECONOMY

DOUBLE BOILERS

Pots made of Double Armor Stainless Steel—Insets & Covers Solid Stainless Steel

POTS				INSETS			
No.	Top Dia. In.	Depth In.	Cap. Qts.	No.	Top Dia. In.	Depth In.	Cap. Qts.
3907	8 1/2	9	9	3907	8 1/2	7 5/8	7
3909	11 1/8	10 5/8	18	3909	11 1/8	9	14 1/2

Net Wgt. Lbs. Complete
7
11 1/2

PARTS ONLY

To Fit Nos.	3907	3909
Pot Nos.	3607	3609
Inset Nos.	3707	3709
Cover Nos.	3807	3809

STOVE POTS

No.	Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
3607	8 1/2	9	9	4 3/4
3609	11 1/8	10 5/8	18	7 3/4

COVERS ONLY

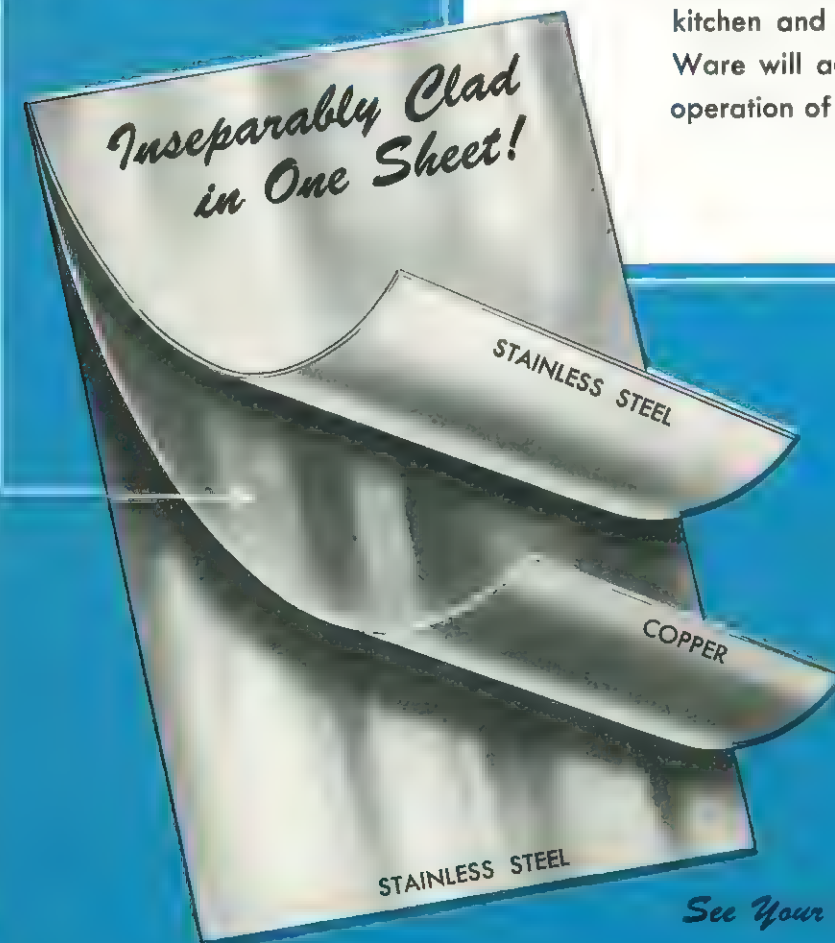
Made of Solid Stainless Steel

To Fit Nos.	3607	3609
Cover Nos.	3807	3809



CRUSADER
COPPER CORE
UTENSILS

All the
Advantages of
STAINLESS STEEL
+
COPPER



Here is the perfect cooking utensil long awaited by Cooks, Chefs, and eating place Management the world over—Crusader Stainless Copper Core Ware.

This new type utensil is made possible by a revolutionary development in the metallurgical field—Rosslyn Metal—which has stainless steel surfaces and a heart of copper.

Because of this construction Crusader Copper Core Ware possesses all the fine virtues of stainless steel—while at the same time having the well known cooking qualities of copper.

Tests made in actual service by a number of leading chefs have proved that the performance of Crusader Copper Core Utensils on the stove is unexcelled by any known type of cooking utensil. This is because the inner copper layer of Crusader Copper Core Ware provides quick, even distribution of heat throughout the entire utensil area—bottom and sides.

The assortment of utensils shown on the opposite page is available immediately. Try some of these in your own kitchen and see for yourself how Crusader Copper Core Ware will add to the cooking perfection and economical operation of your establishment.

CRUSADER Stainless COPPER CORE
ADVANTAGES

1. Quick even heat distribution throughout entire area—bottom and sides.
2. Surface resistance to alkali and acid reaction and to rust and corrosion.
3. Ease in cleaning and permanence of lustrous finish.
4. Long life and years of service reduce ultimate cost.

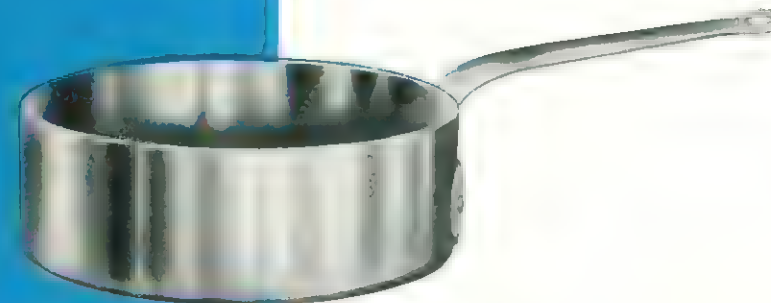
See Your Supplier or Write Us for Further Information

CRUSADER
Copper Core



FRY PANS

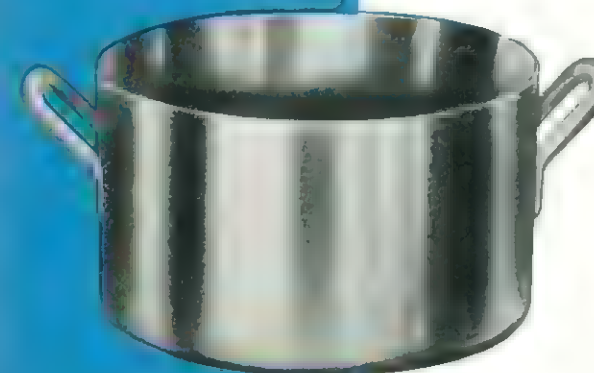
Cat. No.	Top Dia. In.	Bottom Dia. In.	Depth Inches	Net Wgt. Lbs.
C 3318	7 1/2	5 1/4	1 3/8	1 1/2
C 3324	9 3/8	6 1/4	1 7/8	2 1/4
C 3332	13 1/8	9 3/8	2 1/2	4 3/4



SAUCE PANS

Cat. No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
SHALLOW			
C 3050	9 3/8 x 3 1/2	4	6 1/4
MEDIUM			
C 3148	8 1/4 x 5	4 1/2	6
DEEP			
C 3250	9 3/8 x 6 1/2	7 1/2	8 3/4
C 3255	11 1/4 x 8 1/4	13 1/2	13 1/4
C 3265*	13 1/4 x 9	21	18 1/4

*Supplied with back handle



SAUCE POTS

Cat. No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
SHALLOW			
C 3450	9 3/8 x 3 1/2	4	6 1/4
MEDIUM			
C 3548	8 1/4 x 5	4 1/2	5 3/4
DEEP			
C 3650	9 3/8 x 6 1/2	7 1/2	8
C 3655	11 1/4 x 8 1/4	13 1/2	10 1/4
C 3665	13 1/4 x 9	21	15 1/4



STOCK POTS

Cat. No.	Dia. & Depth Inside, In.	Cap. Gals.	Net Weight Lbs.	
			No Cover	With Cover
C 3818	11 x 11 1/4	4 1/2	15 1/2	16 3/4
C 3824	12 1/8 x 13	6	17 1/2	18 3/4
C 3836	14 x 16	10	25 1/2	27 1/2

Covers are available for all sauce pans, sauce pots and stock pots.



COLANDERS				
New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs. Ea.
7308	108	12 x 5 1/2	7	3 1/4
7310	110	13 1/2 x 5 3/4	10	4 1/4
7314	114	15 1/8 x 6 1/2	12	5 1/4
7317	217	16 1/2 x 6 3/4	16	7
7321	321	18 1/4 x 7	21	7 1/2

SPONGE KETTLES				
New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs. Ea.
6008	8 1/2	11 1/4 x 9	10	5
6009	9	11 3/8 x 9 3/4	12	6
6010	10	13 x 10 3/4	16	7
6011	11	14 1/2 x 11 3/4	22	9

UTENSILS OF DURABILITY AND ECONOMY



MADE OF CARBON STEEL — HEAVILY TINNED

BAKER BOWLS				
New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs. Ea.
7722	22	20 7/8 x 8 3/4	30	9
7725	25	23 7/8 x 10	45	14
7728	28	26 7/8 x 10 3/4	64	15
7731	31	29 3/4 x 11 1/4	80	19 1/2
7734	34	32 1/4 x 13 3/8	114	25

BEATING BOWLS				
New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs. Ea.
6108	8	11 3/4 x 5 1/2	7	2 1/2
6114	14	14 1/4 x 6 3/4	12	6 1/4
6117	17	15 3/4 x 7 1/4	16	7 1/2
6121	21	17 3/4 x 7 3/8	20	8 3/4



LIGHT STOCK POTS				
Furnished with Covers unless otherwise specified				
New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Lbs. Complete Ea.
6113	113	10 x 9	12	4 1/4
6116	116	10 7/8 x 9 1/8	14	5 3/4
6120	120	12 1/8 x 9 1/2	18	6 1/4
6125	125	12 3/4 x 11	22	6 3/4
6130	130	14 x 11 1/2	30	7 1/2

COVERS ONLY					
To Fit Nos.	6113	6116	6120	6125	6130
Cover Nos.	7913	7916	7920	7925	7930
Net Wgt.,					
Ozs., Each	8	10	12	14	16

HEAVY STOCK POTS				
Furnished with Covers unless otherwise specified. When ordering with faucets prefix "F" to number				
New No.	Old No.	Dia. & Depth In.	Cap. Gals.	Net Wgt. Lbs. Complete Ea.
6812	12	10 1/8 x 10 1/2	3 1/2	8
6818	18	11 x 11 1/4	4 1/2	9 3/4
6824	24	12 1/8 x 13	6	10 1/2
6836	36	14 x 16	10	14 3/4
6848	48	16 x 18	15	21 3/4
6860	60	18 x 19	20	27
6872	72	20 x 20	26	38 1/2
6884	84	22 x 20	32	53
6896	96	24 x 21 1/2	41	67 1/2

COVERS ONLY		
To Fit Nos.	Cover Nos.	Net Wgt. Lbs. Ea.
6812	7912	1 1/2
6818	7918	1 3/4
6824	7924	2
6836	7936	2 3/4
6848	7948	3 1/4
6860	7960	3 3/4
6872	7972	5 1/4
6884	7984	9
6896	7996	11 3/4

UTENSILS OF DURABILITY AND ECONOMY



MADE OF CARBON STEEL — HEAVILY TINNED

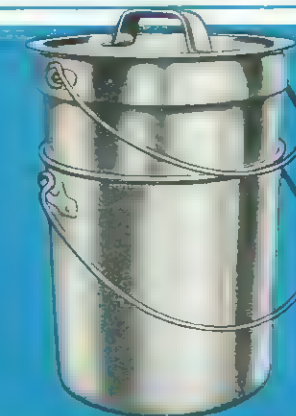
DOUBLE BOILERS						
Pots made from Stock Pot bodies						
New No.	Old No.	Dia. & Depth Inside, In.	Cap. Gals.	Dia. & Depth Inside, In.	Cap. Gals.	Net Wgt. Lbs. Complete Ea.
6918	180	11 x 11 1/4	4 1/2	11 x 9	3 1/2	17
6924	240	12 1/8 x 13	6	12 1/8 x 13 3/4	5 1/2	26 1/2
6936	360	14 x 16	10	14 x 14 3/4	10	32

PARTS ONLY			
To Fit Nos.	6918	6924	6936
Pot Nos.	6618	6624	6636
Inset Nos.	6718	6724	6736
Cover Nos.	7918	7924	7936

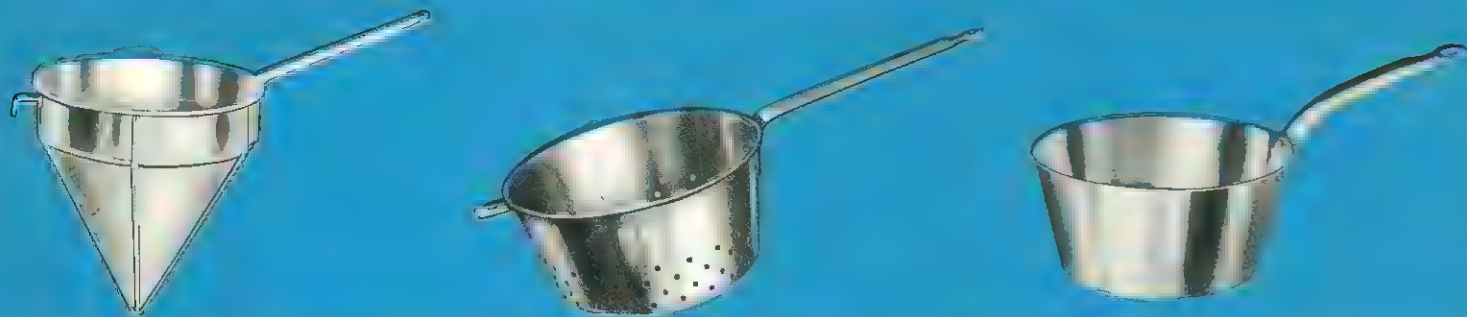
*Will also fit Stock Pots numbers 6818, 6824, and 6836.

DOUBLE BOILERS or CEREAL COOKERS						
Pots						
New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs. Complete Ea.
6908	908H	9 5/8 x 10 5/8	14	9 5/8 x 8	10	7 3/4
6909	909H	11 1/8 x 10 5/8	18	11 1/8 x 9	14 1/2	9 1/2

PARTS ONLY		
To Fit Nos.	6908	6909
Pot Nos.	6608	6609
Inset Nos.	6708	6709
Cover Nos.	7908	7909



CRUSADER
Tinned Hotel Ware



CHINESE STRAINERS
EXTRA HEAVY

Fine No.	Coarse No.	Old No.	Dia. Top & Depth In.	Net Wgt. Lbs. Ea.
7160	7161	60	5 3/8 x 6 3/4	1
7170	7171	70	6 1/2 x 7 1/4	2 1/4
7180	7181	80	7 1/2 x 9 1/4	3
7190	7191	90	8 1/4 x 9 3/4	3 1/4
7200	7201	100	10 x 11 5/8	6
7210	7211	120	11 3/4 x 13 3/4	7

RICE OR SPAGHETTI COLANDERS
HOLES 1/8" DIAMETER

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs. Dz.
7318	318	7 3/4 x 4	2 1/4	15
7320	320	8 3/4 x 4 1/2	3 1/2	24
7324	324	10 1/4 x 4 3/4	5 1/4	36

FLARING SAUCE PANS OR ICING POTS

New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs. Dz.
6212	212	5 3/8	3 3/8	3 1/2	3/4	7 1/2
6216	216	6 7/8	5 1/4	3 3/8	1 1/2	12 3/4
6218	218	7 3/4	5 3/4	4	2 1/4	16 1/2
6220	220	8 3/4	6 7/8	4 1/4	3 1/2	24 3/4
6222	222	9 3/8	7 1/4	4 3/4	5	30 3/4
6224	224	10 1/4	8	4 3/4	5 1/4	34

MADE OF CARBON STEEL - HEAVILY TINNED



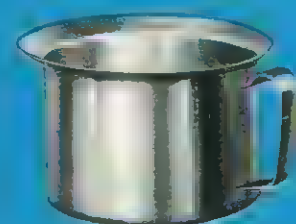
UTENSILS OF DURABILITY AND ECONOMY

ROUND DISH PANS

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs. Ea.
7421	421	18 1/4 x 5 7/8	20	4 1/2
7430	430	20 x 6	24	5
Extra Heavy				
7514	514	15 x 5 1/8	12	4 3/4
7517	517	16 1/2 x 5 3/8	15	5 1/2
7521	521	18 1/4 x 5 7/8	20	6
7530	530	20 x 6	24	7 3/4
7540	540	22 5/8 x 6 7/8	37	10
7560	560	25 5/8 x 7 7/8	44	12 1/4
7590	5100	28 1/2 x 11 1/2	94	14 1/2

REPOURING URN CUP

New No.	Old No.	Dia. & Depth Inside In.	Lip Dia. Overall In.	Depth Overall In.	Cap. Qts.	Net Wgt. Lbs. Dz.
7641	01	7 5/8 x 5 1/4	9 1/8	5 5/8	4	24



CRUSADER
Tinned Hotel Ware



SCOOPS

Heavy Seamless—		Metal Handles	
New No.	Old No.	Dia. & Length Inside, In.	Net Wgt. Lbs. Dz.
7163	163	4 3/8 x 6 1/4	6
7164	164	5 1/4 x 7	12
7165	165	6 1/4 x 8 3/8	15
7166	166	7 x 10	26 1/4
7167	167	8 x 10 1/4	27

FRENCH LADLES

Flat Handles		Handle Length In.		Net Wgt. Lbs. Dz.	
New No.	Old No.	Cap. Fl. Ozs.	Bowl Dia. & Depth In.	Handle Length In.	Net Wgt. Lbs. Dz.
7106	66	2	2 3/8 x 1 1/4	9	2 3/4
7107	77	3 1/4	2 7/8 x 1 1/2	10 3/4	3 3/4

SKIMMERS
Flat Handles

New No.	Old No.	Blade Dia. In.	Handle Length In.	Net Wgt. Lbs. Dz.
6510	110	4 1/4	13	7 1/4
6511	111	4 5/8	13 3/8	8 1/2
6512	112	5	14 3/8	10
6513	113	5 1/4	14 1/2	10 1/4
6515	150	6 3/8	14 3/8	11 3/4

MADE OF CARBON STEEL - HEAVILY TINNED



UTENSILS OF DURABILITY AND ECONOMY

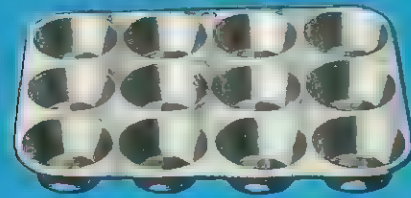
LADLES

Heavy					
Flat Handles					
New No.	Old No.	Cap. Fl. Ozs.	Bowl Dia. & Depth In.	Handle Length In.	Net Wgt. Lbs. Dz.
7108	108	3½	3¼ x 1⅜	11½	6¼
7109	109	4½	3½ x 1⅜	11⅝	6½
7110	110	5	3⅝ x 1⅝	13¼	7¼
7111	111	7	4 x 1⅝	13¼	8½
7112	112	9	4½ x 1¾	14¼	10

LADLES
Extra Heavy Large
Flat Handles

New No.	Old No.	Cap. Fl. Ozs.	Bowl Dia. & Depth In.	Handle Length In.	Net Wgt. Lbs. Dz.
7114	100	14	5 1/8 x 2	15	12 3/4





MUFFIN PANS

No.	Frame Dimensions In.	Cup Top Dia. & Depth In.	Plain Net Wgt. Lbs. Dz.
7212	13 ⁷ / ₈ x 10 ¹ / ₂	2 ³ / ₄ x 1 ³ / ₈	10 ³ / ₄

DEEP PIE PLATES

No.	Top. Dia. Outside In.	Top. Dia. Inside In.	Bottom Dia. In.	Depth In.	Plain Net Wgt. Lbs. Dz.
7409	8 ³ / ₄	8 ¹ / ₂	6 ³ / ₄	1	2 ¹ / ₂
7410	9 ³ / ₄	9	7 ³ / ₄	1	3 ¹ / ₄

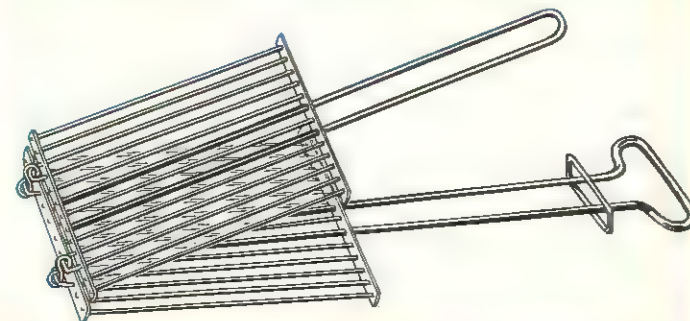
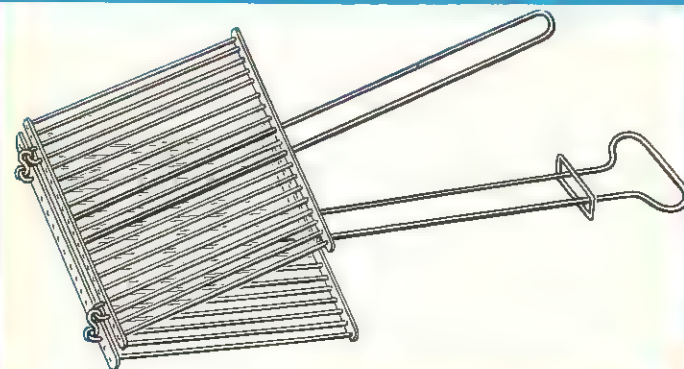


BROILERS Wide Type

New No.	Old No.	Length of Ribs, In.	Width, In.	Length Overall In.	Net Wgt. Lbs. Ea.
07020	20	7	10	18	2
07021	21	8	11 ¹ / ₄	20	2 ¹ / ₄
07022	22	8 ⁷ / ₈	12 ³ / ₄	22	3 ¹ / ₄
07023	23	9 ⁷ / ₈	14	23	3 ³ / ₄
07024	24	10 ³ / ₄	15 ¹ / ₂	25	4 ¹ / ₂
07025	25	12 ¹ / ₄	17	27	5

BROILERS Long Type

New No.	Old No.	Length of Ribs, In.	Width, In.	Length Overall In.	Net Wgt. Lbs. Ea.
07001	1	9 ³ / ₄	6 ¹ / ₂	20	2
07002	2	11 ³ / ₄	8 ¹ / ₂	22	2 ³ / ₄
07003	3	14	9 ¹ / ₂	32	4 ¹ / ₄
07004	4	16	11 ¹ / ₄	34	5



EGG WHIPS

New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.
0208	7808	8	3 ¹ / ₂
0210	7810	10	4 ¹ / ₂
0212	7812	12	5 ¹ / ₄
0214	7814	14	6
0216	7816	16	6 ³ / ₄
0218	7818	18	7

EGG WHIPS

New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.
0108	0000	8	3 ⁵ / ₈
0110	000	10	4 ¹ / ₄
0112	00	12	5 ¹ / ₈
0114	0	14	5 ³ / ₄
0116	1 ¹ / ₂	16	9 ³ / ₄
0118	2	18	14
0120	3	20	15 ¹ / ₂
0122	4	22	17
0124	5	24	18 ¹ / ₂



POTATO MASHERS

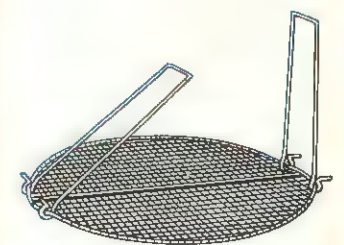
New No.	Old No.	Sizes of Base	Handle Length	Net Wgt. Lbs. Dz.
Square 042	42	5" x 5"	18"	15
Round 052	52	6" diameter	18"	14

FLOUR SIFTER

New No.	Old No.	Dia. & Depth In.	Cap. Lbs.	Net Wgt. Lbs. Dz.
0276		6 x 6 ¹ / ₂	3	15

CRULLER POT DRAINERS

New No.	Old No.	With folding handles Dia. of Pan to fit, In.	Net Wgt. Lbs. Each
0314	014	14	1 ¹ / ₄
0316	016	16	1 ¹ / ₂
0318	018	18	1 ³ / ₄
0320	020	20	2
0322	022	22	2 ¹ / ₂
0324	024	24	3



L. & G.
Utility Ware



KITCHEN SPOONS

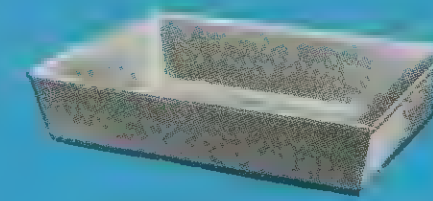
SOLID				PERFORATED				SLOTTED			
New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.	New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.	New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.
0612	312	11 ³ / ₈	3	0714	714	13 ¹ / ₂	4 ¹ / ₂	0512	512	11 ³ / ₈	3
0614	314	13 ¹ / ₂	4 ¹ / ₂	0716	716	15 ¹ / ₂	5 ¹ / ₄				
0616	316	15 ¹ / ₂	5 ¹ / ₄								
0618	318	17 ³ / ₈	6 ³ / ₄								

UTENSILS OF DURABILITY AND ECONOMY



MADE OF CARBON STEEL — HEAVILY TINNED

L. & G.
Utility Ware



U. S. Patent Office
1953
Design Patent

ROAST PANS
Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.	Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.	Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.
11173	11 x 17 x 3 ¹ / ₂	5 ¹ / ₂	15223	15 x 22 x 3 ¹ / ₂	8 ¹ / ₄	18243	18 x 24 x 3 ¹ / ₂	10 ¹ / ₄
12153	12 x 15 x 3 ¹ / ₂	5 ¹ / ₂	16163	16 x 16 x 3 ¹ / ₂	7	18263	18 x 26 x 3 ¹ / ₂	11
12173	12 x 17 x 3 ¹ / ₂	6	16183	16 x 18 x 3 ¹ / ₂	7 ¹ / ₂	19223	19 x 22 x 3 ¹ / ₂	9 ³ / ₄
12183	12 x 18 x 3 ¹ / ₂	6 ¹ / ₄	16203	16 x 20 x 3 ¹ / ₂	7 ³ / ₄	19263	19 x 26 x 3 ¹ / ₂	11
13193	13 x 19 x 3 ¹ / ₂	7	16223	16 x 22 x 3 ¹ / ₂	9	20203	20 x 20 x 3 ¹ / ₂	9 ¹ / ₂
13223	13 x 22 x 3 ¹ / ₂	8	16243	16 x 24 x 3 ¹ / ₂	10	20223	20 x 22 x 3 ¹ / ₂	10 ¹ / ₂
14143	14 x 14 x 3 ¹ / ₂	6	17213	17 x 21 x 3 ¹ / ₂	9	20243	20 x 24 x 3 ¹ / ₂	11
14163	14 x 16 x 3 ¹ / ₂	6 ¹ / ₂	17243	17 x 24 x 3 ¹ / ₂	10 ¹ / ₄	21213	21 x 21 x 3 ¹ / ₂	10 ¹ / ₂
14183	14 x 18 x 3 ¹ / ₂	7	17263	17 x 26 x 3 ¹ / ₂	11	21263	21 x 26 x 3 ¹ / ₂	12
14203	14 x 20 x 3 ¹ / ₂	7 ¹ / ₂	18183	18 x 18 x 3 ¹ / ₂	7 ³ / ₄	22223	22 x 22 x 3 ¹ / ₂	10 ¹ / ₂
15183	15 x 18 x 3 ¹ / ₂	7 ¹ / ₂	18203	18 x 20 x 3 ¹ / ₂	9	22243	22 x 24 x 3 ¹ / ₂	11 ¹ / ₂
15203	15 x 20 x 3 ¹ / ₂	8	18223	18 x 22 x 3 ¹ / ₂	9 ¹ / ₂	24243	24 x 24 x 3 ¹ / ₂	12



BAKE SHEETS
Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Lbs. ea.
12181	12 x 18 x 1	3
14201	14 x 20 x 1	3 ¹ / ₂
16201	16 x 20 x 1	4
16221	16 x 22 x 1	4 ¹ / ₂
18201	18 x 20 x 1	4 ¹ / ₂
18241	18 x 24 x 1	5
18261	18 x 26 x 1	5 ¹ / ₂
19261	19 x 26 x 1	6

CHICKEN OR FISH FRYERS
Extra Heavy Blue Steel

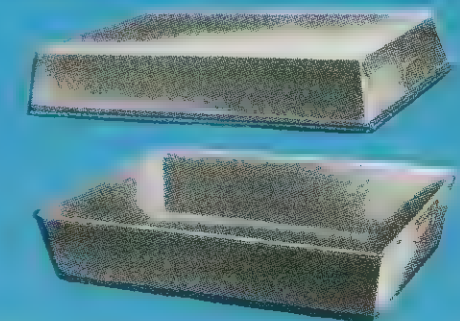
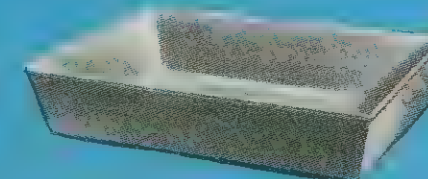
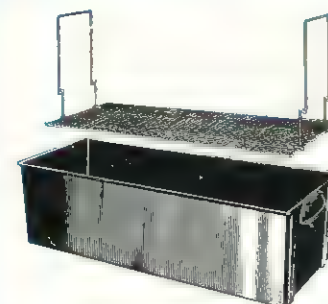
Catalog Number	Dimensions In.	Cap. Qts.	Net Wgt. Lbs. ea.
209	20 x 9 x 7	20	9 ¹ / ₂
212	20 x 12 x 7	27	10 ³ / ₄
249	24 x 9 x 7	25	12 ¹ / ₂

DEEP ROAST PANS
Extra Heavy Blue Steel

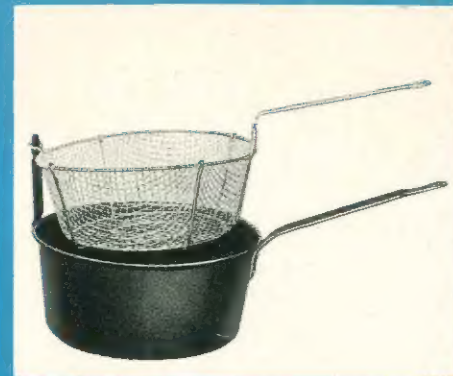
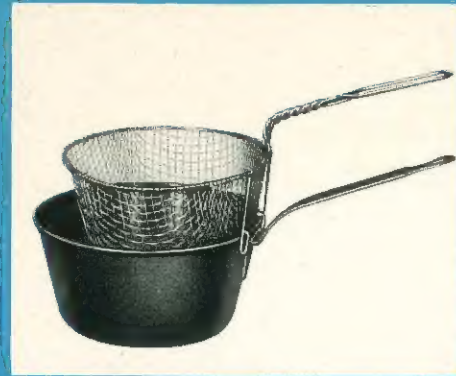
Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.	Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.
16164	16 x 16 x 4 ¹ / ₂	8	20224	20 x 22 x 4 ¹ / ₂	11
18184	18 x 18 x 4 ¹ / ₂	9	20244	20 x 24 x 4 ¹ / ₂	11 ¹ / ₂
18204	18 x 20 x 4 ¹ / ₂	9 ¹ / ₂	22224	22 x 22 x 4 ¹ / ₂	11 ¹ / ₂
20204	20 x 20 x 4 ¹ / ₂	10 ¹ / ₂	24244	24 x 24 x 4 ¹ / ₂	12 ¹ / ₂

COVERED ROAST PANS
Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.	Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.
11179	11 x 17 x 9	11	22249	22 x 24 x 9	23
12189	12 x 18 x 9	11 ¹ / ₂	19269	19 x 26 x 9	24
14209	14 x 20 x 9	15 ¹ / ₂	16249	16 x 24 x 9	19
16209	16 x 20 x 9	16 ¹ / ₂	18209	18 x 20 x 9	17
20209	20 x 20 x 9	19	18229	18 x 22 x 9	19
20229	20 x 22 x 9	21	18249	18 x 24 x 9	21



CRUSADER Fryers



(2) SHORT ORDER FRYER					
New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.	
8018	018	7 7/8 x 3 3/8	2	1 1/2	

BASKET ONLY

No. (2)	08018
To Fit Pan No.	8018
Net Wgt. Lbs. Ea.	1/2

HANDY FRYER					
Standard (2) New No.	Fine (3) New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.
8090	8091	090	9 x 4 1/2	4	3 1/2
8100	8101	0100	9 3/4 x 4 1/2	5	4
8120	8121	0120	11 1/2 x 5	8	5

BASKETS ONLY

No. Standard (2)	08090	08100	08120
No. Fine (3)	08091	08101	08121
To Fit Pans Nos.	8090	8100	8120
Net Wgt. Lbs. Ea.	1	1	1 1/4

UTENSILS OF DURABILITY AND ECONOMY



MADE OF CARBON STEEL — BASKETS TINNED

HEAVY DUTY FRYERS					
Standard (1) New No.	Fine (3) New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.
8009	8109	900	9 x 4 1/2	3 1/2	5 1/4
8010	8110	1000	9 3/4 x 4 1/2	4 1/2	6
8012	8112	1200	11 1/2 x 5	6 1/2	8 3/4
8013	8113	1300	12 1/2 x 5 3/8	9	10
8014	8114	1400	13 7/8 x 6	13	11
8016	8116	1600	15 7/8 x 7	20	16 1/4

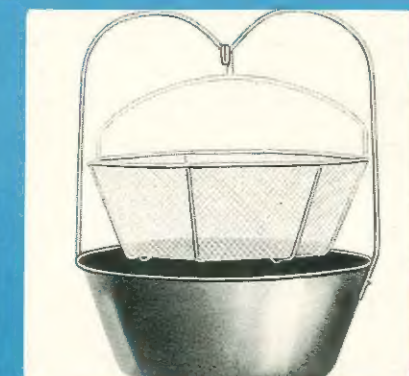
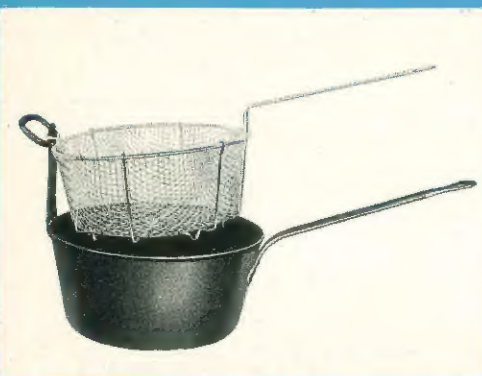
BASKETS ONLY

No. Standard (1)	08009	08010	08012	08013	08014	08016
No. Fine (3)	08109	08110	08112	08113	08114	08116
To Fit Pans Nos.	8009	8010	8012	8013	8014	8016
Net Wgt. Lbs. Ea.	1 1/2	1 3/4	2	2 1/4	2 1/2	4

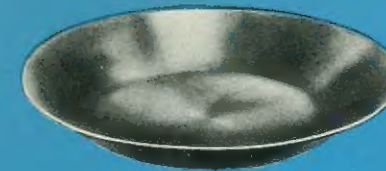
CRULLER FRYERS					
Standard (1) New No.	Fine (3) New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.
8130	8131	1130	12 1/2 x 5 3/8	9	8 3/4
8140	8141	1140	13 7/8 x 6	13	10 1/2
8160	8161	1160	16 1/2 x 6 1/4	16	13
8180	8181	1180	20 x 8 3/8	32	19

BASKETS ONLY

No. Standard (1)	08130	08140	08160	08180
No. Fine (3)	08131	08141	08161	08181
To Fit Pans Nos.	8130	8140	8160	8180
Net Wgt. Lbs. Ea.	2	2 1/4	3	4 1/2



CRUSADER Steel Ware



GOLD MINERS PANS

Polished					
Unpolished					
New No.	Old No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs. Dz.	
8322	8522	22	12 x 2	14	
8342	8542	42	16 x 2 3/8	21	

COLD HANDLE FRY PANS

Polished						
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Net Wgt. Lbs. Dz.	
8849	49	6	4 1/8	1 1/4	5 1/2	
8850	50	7 5/8	5 7/8	1 1/2	8 1/4	
8851	51	8 7/8	6 1/2	1 3/4	11 1/2	
8852	52	8 7/8	7 1/8	1 3/4	11 3/4	
8853	53	9 1/2	7 1/2	1 3/4	12 3/4	
8854	54	10	7 7/8	2	15 1/2	
8855	55	11	8 1/8	2 1/4	20 3/4	
8856	56	12	9 1/4	2 1/4	23 1/2	

MADE OF HEAVY CARBON STEEL



UTENSILS OF DURABILITY AND ECONOMY

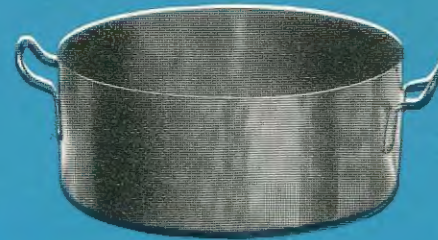
FRY PANS					
French Pattern					
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Net Wgt. Lbs. Dz.
8316	16	6 1/2	4 1/2	1 1/4	10 3/4
8318	18	7 1/2	5 1/4	1 5/8	14
8320	20	8 5/8	5 3/4	1 5/8	16
8324	24	9 3/8	6 1/4	1 7/8	17
8328	28	11 1/8	8 1/8	2	26
8332	32	13 3/8	9 1/8	2 1/2	34 3/4
8336	36	14 1/4	10 3/8	2 3/8	44
8340	140	15 7/8	12	3	70

OYSTER FRY PANS

Extra Heavy						
Supplied with side handles when specified						
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Handle Length In.	Net Wgt. Lbs. Each
8216	116	16 1/2	14 1/2	2 3/4	20	8 1/2
8219	119	20 1/4	18	2 7/8	24 3/4	11



CRUSADER
Steel Ware



CHOP SUEY BOWLS

New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs. Ea.
8712		12 x 3-7/16	3 1/2
8714	14	14 1/2 x 4 1/2	4
8716	16	16 1/4 x 4 3/4	5
8718	18	18 x 5	5 1/2
8720	20	20 x 5 1/4	7
8722	22	22 x 6	8 1/2
8724	24	24 x 6 1/8	10 1/4
8726	26	26 x 6 1/2	13 3/4
8728	28	28 x 7 1/2	14

CRULLER POTS

For Drainers see Page 36

New No.	Old No.	Dia. & Depth In.	Cap. Gals.	Net Wgt. Lbs. Ea.
8414	140	14 x 7	4 1/2	8 1/4
8416	160	16 x 7	6	9 1/2
8418	180	18 x 7 1/2	8	12 1/2
8420	200	20 x 7 1/2	10	17
8422	220	22 x 8	13	20 1/4
8424	240	24 x 8	15	21 3/4



SINKS*
with Coupling for Lead Pipe and
Galvanized Flat Strainer

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Lbs. Each
07050	1	24 x 16 x 5 1/2	9 1/4
07051	1 1/2	24 x 18 x 5 1/2	9 3/4
07052	2	30 x 18 x 5 1/2	14 3/4
07053	3	36 x 18 x 5 1/2	16 1/2
07054	4	30 x 20 x 5 1/2	15 1/2
07055	5	36 x 20 x 5 1/2	17
07056	6	40 x 20 x 5 1/2	20

*Threaded Couplings for 1 1/4" or 1 1/2" Iron Pipe furnished at small extra charge.



CRUSADER
Aluminum Hotel Ware



STOCK POTS

Heavy

Catalog Number	Diameter & Depth Inside, Inches	Capacity Gallons	Net Weight Lbs.
9824-H	12 1/8 x 13	6	17
9836-H	14 x 16	10	24
9848-H	16 7/8 x 16	15	29

Both Heavy & Medium Weight Stock Pots Are Available With Faucets



SAUCE POTS
Heavy

Type	Catalog Number	Diam. & Depth Inside Inches	Capacity Quarts	Net Weight Lbs. Each
Shallow	9475	14x4 1/4	12	9 1/2
Medium	9555	11x6	10	7 3/4
	9565	13x7	16	11 1/2
Deep	9650	9 1/2 x 6 1/2	7 1/2	7 1/2
	9655	11 x 8 1/4	13 1/2	10 1/2
	9665	13 x 8 7/8	21	12

SAUCE PANS
Heavy

Type	Catalog Number	Diam. & Depth Inside Inches	Capacity Quarts	Net Weight Lbs. Each
Shallow	9075	14x4 1/4	12	10
Medium	9155	11x6	10	8 3/4
	9165	13x7	16	12 1/2
Deep	9250	9 1/2 x 6 1/2	7 1/2	8 1/2
	9255	11 x 8 1/4	13 1/2	11 1/2
	9265	13 x 8 7/8	21	13 3/4

Nos. 9165 and 9265 Have Back Handles



CRUSADER
Aluminum Hotel Ware



COVERS

For Straight Side Sauce Pans and Pots

Catalog Nos.	9750	9755	9765	9775
To Fit Sauce Pans Nos.	9250	9155 and 9255	9165 and 9265	9075
To Fit Sauce Pots Nos.	9650	9555 and 9655	9565 and 9665	9475
Net Weight Lbs. each	1	1 1/4	1 1/2	1 3/4

For Stock Pots

Catalog Nos.	9912	9918	9924	9936	9948	9960
To Fit Stock Pots Nos.	9812	9818	9824	9836	9848	9860
Net Weight Lbs. each	1	1 1/4	1 1/2	1 3/4	2 1/2	2 3/4

ROAST PANS
Medium Weight

Catalog Number	Outside Dimensions, Inches	Net Weight Lbs.
19121	20 7/8 x 12 7/8 x 3	4 1/4
	Inside Dimensions, Inches	
	19 5/8 x 11 5/8 x 3	



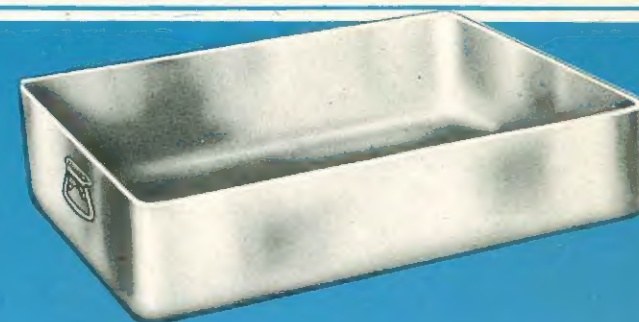
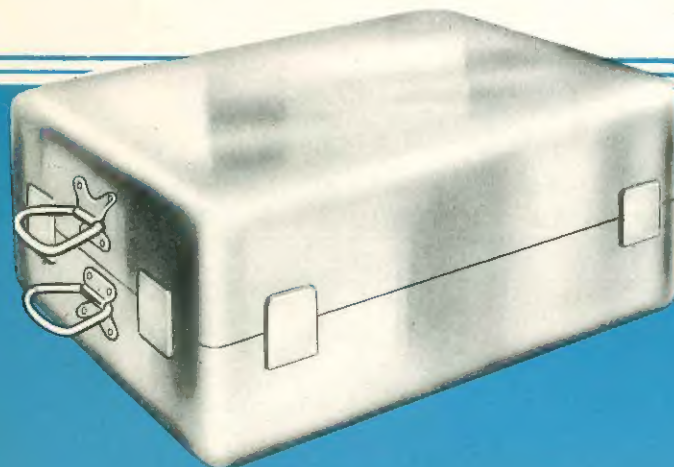
COVERED ROAST PAN

Heavy

Catalog Number	Outside Dimensions Inches	Net Weight Lbs.
9143	20 7/8 x 17 3/8 x 9	30 1/4

Catalog Number	Outside Dimensions, Inches	Net Weight Lbs.
9121	19 5/8 x 11 5/8 x 4 1/2	12
9123	20 7/8 x 17 3/8 x 4 1/2	15

ROAST PANS
Heavy



CRUSADER
Aluminum Hotel Ware



FLARING SAUCE PANS

Catalog Number	Top Diam. Inches	Bottom Diam. Inches	Depth Inches	Capacity Quarts	Net Weight Lbs.
9202	7 3/4	5 3/4	4	2	2 1/4
9204	9 1/8	7 1/4	4 1/2	4	2 3/4
9206	10 5/8	8 1/2	5	6	3 1/2
9208	11 3/8	9	5 3/4	8	4 1/4
9210	12 1/4	9 3/4	6 1/8	10	5

STOCK POTS
Medium Weight

Catalog Number	Diam. & Depth Inside Inches	Capacity Gallons	Net Weight Lbs. Each
9812	10 1/8 x 10 1/2	3 1/2	5
9818	11 1/8 x 11 1/4	4 1/2	5 3/4
9824	12 1/8 x 13	6	7
9836	14 x 16	10	10
9848	16 7/8 x 16	15	12 1/2
9860	18 x 19	20	15



SAUCE PANS
Medium Weight

Catalog Number	Diam. & Depth, Inside, Inches	Capacity Quarts	Net Weight Lbs.
<i>Medium Depth</i>			
19148	8 1/4 x 5	4 1/2	4
19150	9 1/2 x 5 1/2	6 1/2	5
19155	11 x 6	10	5 3/4
<i>Deep</i>			
19250	9 1/2 x 6 1/2	7 1/2	5 1/2
19255	11 x 8 1/4	13 1/2	7 1/4

SAUCE POTS
Medium Weight

Catalog Number	Diam. & Depth, Inside, Inches	Capacity Quarts	Net Weight Lbs.
<i>Medium Depth</i>			
19548	8 1/4 x 5	4 1/2	3
19550	9 1/2 x 5 1/2	6 1/2	4
19555	11 x 6	10	4 1/2
<i>Deep</i>			
19650	9 1/2 x 6 1/2	7 1/2	4 1/2
19655	11 x 8 1/4	13 1/2	6

COVERS (See illustration Page 57)

Cover No's.	9750	9755	9750	9755
To Fit Pot No's.	19548	19550	19650	19655
To Fit Pan No's.	19148	19150	19250	19255



CRUSADER Aluminum Hotel Ware



DISH PANS Medium Weight

Catalog Number	Diameter & Depth Inside, Inches	Capacity Quarts	Net Weight Lbs.
19514	15 x 5 $\frac{1}{8}$	12	3 $\frac{1}{4}$
19517	16 $\frac{1}{2}$ x 5 $\frac{3}{8}$	15	4
19521	18 $\frac{1}{4}$ x 5 $\frac{7}{8}$	20	4 $\frac{1}{2}$
19530	20 x 6	24	5 $\frac{1}{4}$



DOUBLE BOILERS Medium Weight

INSETS			POTS		
Catalog Number	Diameter & Depth, Inches	Capacity Quarts	Diameter & Depth, Inches	Capacity Quarts	Net Weight Lbs. Complete
19612	10 $\frac{1}{8}$ x 7 $\frac{3}{4}$	10	10 $\frac{1}{8}$ x 10 $\frac{1}{2}$	14	10 $\frac{1}{2}$
19618	11 $\frac{1}{8}$ x 9 $\frac{3}{4}$	15	11 $\frac{1}{8}$ x 11 $\frac{1}{4}$	18	12
19624	12 $\frac{1}{8}$ x 11 $\frac{1}{4}$	20	12 $\frac{1}{8}$ x 13	24	14 $\frac{1}{2}$

Catalog Numbers for Parts

To Fit Boilers No's.	19612	19618	19624
Inset No's.	19712	19718	19724
Pot No's.	9812	9818	9824
Cover No's.	9912	9918	9924

POTATO STEAMER Medium Weight

Catalog Number	Diameter & Depth, In.	Capacity Quarts	Net Wgt. Lbs.
19018 (Inset)	10 $\frac{3}{4}$ x 11 $\frac{1}{4}$	17	11
(Outside)	11 $\frac{1}{4}$ x 6	10	4 $\frac{1}{2}$

